

Claims

1. The use of polydextrose for enhancing the sweetness of an edible product.
2. The use according to claim 1, wherein said edible product contains a sweet tasting sugar compound selected from sweet, water-soluble, crystalline or crystallizing carbohydrates in the form of mono- or disaccharides.
3. The use according to claim 2, wherein sweet tasting sugar compound is selected from the group consisting of sucrose, fructose, glucose, lactose, maltose, maltulose, isomaltulose, galactose and mixtures or syrups thereof.
4. The use according to claim 3, wherein said sugar compound is selected from sucrose, fructose, glucose, lactose and mixtures or syrups thereof.
5. The use according to claim 2 wherein said polydextrose is used for synergistically enhancing the sweetness of said sugar compound.
6. The use according to claim 1, wherein said polydextrose is selected from the group consisting of purified polydextrose, hydrogenated polydextrose, a fractionated form of unpurified or purified polydextrose and mixtures thereof.
7. The use according to claim 6, wherein said polydextrose is selected from purified polydextrose and purified and hydrogenated polydextrose.
8. The use according to claim 6 or 7 wherein, said polydextrose is at least 80% pure, preferably at least 85% pure, most preferably at least 90% pure.
9. The use according to claim 6, wherein said polydextrose comprises purified polydextrose having a pH of 3 or more, preferably a pH of 3.5 or more, most preferably a pH of 4.5 or more.
10. The use according to claim 9, wherein the acidity of the polydextrose is 0.05 meq/g or less, preferably 0.01 meq/g or less, more preferably 0.005 meq/g or less.

11. The use according to claim 9, wherein said polydextrose has a mild and clean taste and a pH between 3.5 and 6.5 and an acidity of 0.003 meq/g or less.
12. The use according to claim 1, wherein said edible product is selected from the group consisting of a dairy product, a fruit product, a bakery product, a confectionery product, a dessert, a beverage, a table top sweetener and a pharmaceutical product.
13. The use according to claim 3 or 4, wherein the ratio of said polydextrose to said sugar compound is from 0.25:1 to 3:1, preferably 0.5:1 to 2:1.
14. An edible product having a sweet taste and comprising an effective sweetening amount of polydextrose.
15. The edible product according to claim 14, wherein said edible product comprises a sweet tasting sugar compound selected from sweet, water-soluble, crystalline or crystallizing carbohydrates in the form of mono- or disaccharides.
16. The edible product according to claim 15, wherein sweet tasting sugar compound is selected from the group consisting of sucrose, fructose, glucose, lactose, maltose, maltulose, isomaltulose, galactose and mixtures or syrups thereof.
17. The edible product according to claim 16 wherein said product contains polydextrose in an effective synergistically enhancing amount for enhancing the sweetness of said sugar compound.
18. The product according to claim 17, wherein said synergistically effective amount of polydextrose is one which provides in a product sweetened with a given amount of said sugar a sweetness level equal to one obtainable in said product with the use of a larger amount of sugar or an intense sweetener.

19. The edible product according to claim 14, wherein said polydextrose is selected from the group consisting of purified polydextrose, hydrogenated polydextrose, a fractionated form of unpurified or purified polydextrose and mixtures thereof.
20. The edible product according to claim 19, wherein said polydextrose is purified and/or hydrogenated polydextrose.
21. The edible product according to claim 16 having a desired level of sweetness with a reduced level of sugar independently of other sweeteners, said product comprising a reduced level of at least one of said sweet tasting sugar compounds and a synergistically effective amount of polydextrose for enhancing the sweetness of said sugar compound.
22. The edible product according to claim 16 having an increased level of sweetness with a given amount of sugar independently of other sweeteners, said product comprising at least one of said sweet tasting sugar compounds and a synergistically effective amount of polydextrose for enhancing the sweetness of said sugar compound.
23. The edible product according to claim 21 or 22, wherein said sugar compound is sucrose having a sweetness of 1.0 and said polydextrose enhances the sweetness of said sucrose to a sweetness greater than 1.0.
24. The edible product according to claim 21 or 22, wherein said sugar compound is fructose having a sweetness of 1.5 and said polydextrose enhances the sweetness of said fructose to a sweetness greater than 1.5.
25. The edible product according to claim 15, wherein said product comprises a sweetening composition consisting essentially of at least one of said sweet tasting sugar compounds and a synergistically effective sweetness enhancing amount of polydextrose.
26. The edible product according to claim 25, wherein said product comprises a low calorie table top sweetener consisting of a mixture of sucrose and polydextrose and having a sweetness similar to conventional sucrose.

27. The edible product according to claim 14, wherein said product comprises at least one nutraceutically acceptable carrier or vehicle in admixture with said sweet tasting sugar compound and a synergistically effective sweetness enhancing amount of polydextrose.
28. The edible product according to claim 27, wherein said product is selected from the group consisting of a dairy product, a fruit product, a bakery product, a confectionery product, a dessert, a beverage and a pharmaceutical product.
29. The edible product according to claim 28, wherein said dairy product comprises a milk drink, a cultured milk product such as yoghurt, or a chilled or frozen milk based product.
30. The edible product according to claim 29, wherein said product comprises a milk drink consisting essentially of 86 to 96% milk, 2 to 6 % sucrose, fructose or glucose, 2 to 6 % purified polydextrose and less than 1% flavour and/or colour.
31. The edible product according to claim 28, wherein said fruit product comprises a jam, a marmalade, a fruit filling, a fruit mix or a fruit dessert.
32. The edible product according to claim 28, wherein said confectionery product comprises a chocolate, a toffee, a fudge, a fondant, a chewing gum or a hard candy.
33. The edible product according to claim 27, wherein said product contains 1 to 40%, preferably 2 to 25% purified polydextrose calculated on the weight of the final product.
34. A process for sweetening an edible product comprising including an effective sweetening amount of polydextrose in said edible product.
35. The process according to claim 34, wherein a sweet tasting sugar compound selected from sweet, water-soluble, crystalline or crystallizing carbohydrates in the form of mono- or disaccharides is provided in said product.

36. The process according to claim 35, wherein said sweet tasting sugar compound is selected from the group consisting of sucrose, fructose, glucose, lactose, maltose, maltulose, isomaltulose, galactose and mixtures or syrups thereof.
37. The process according to claim 34, wherein said polydextrose is selected from the group consisting of purified polydextrose, hydrogenated polydextrose, a fractionated form of unpurified or purified polydextrose and mixtures thereof, preferably purified and/or hydrogenated polydextrose.
38. The process according to claim 34, wherein purified polydextrose is added to said edible product in an amount of at least 1%, preferably at least 3%, calculated on the weight of the final product.
39. The process according to claim 35, wherein said edible product is sweetened to a desired level of sweetness with a reduced amount of said sugar compound or to a more intense level of sweetness with a given amount of said sugar compound, independently of intense sweeteners by providing in said product a synergistically effective amount of said polydextrose for enhancing the sweetness of said sugar compound.
40. The process according to claim 34, wherein a nutraceutically acceptable carrier or vehicle is admixed with a sweetening composition consisting of at least one of said sweet tasting sugar compounds and a synergistically effective amount of said polydextrose.
41. A process for sweetening an edible product with a non-sweet compound, which comprises including a synergistically sweetening amount of purified and/or hydrogenated polydextrose in an edible product comprising a sweet tasting sugar compound selected from the group consisting of sucrose, fructose, glucose, lactose, maltose, maltulose, isomaltulose, galactose and mixtures or syrups thereof.
42. A process for enhancing the sweetness of an edible product, comprising including a synergistically sweetening amount of purified and/or hydrogenated polydextrose in an edible product comprising a sweet tasting sugar compound selected from the group

consisting of sucrose, fructose, glucose, lactose, maltose, maltulose, isomaltulose, galactose and mixtures or syrups thereof.